

MALI BRAE FARM

weddings & events



Intimate Shared Platter Menu

Choose three Canapes to start OR Pizzas
(please see separate pizza menu)
Choose two mains and two sides
Choose two sweet canapes as dessert

Canapes



From the Sea

Grilled lemon and herb infused prawn skewers

Tuna ceviche with mango, avocado and cucumber

Seared sliced kingfish with soy and truffle oil

Seared scallop on a bed of beetroot puree, topped with a crispy prosciutto crumble

From the Paddock

Beef and shiraz mini pasties with spiced tomato chutney

Marinated chicken skewers with minted yogurt

Caramalised apple and fennel pork sausage rolls with black garlic aioli

Honey Soy Chicken bites

From the Garden

Mini Heirloom tomato and feta tart

Roasted Mediterranean crostini with whipped feta

Mini vegetarian samosa with tomato chutney

Mini Mushroom Vol-au-Vent

Mains



From the Sea

Crispy Skin Barramundi served with fennel, radicchio and salsa verde

Applewood smoked whole side of Salmon with radish, fennel and spanish onion

From the Paddock

Slow Braised Beef Brisket served with carrot puree, red wine jus and pancetta crumb

Searred Chicken Maryland stuffed with sundried tomato and feta

Slow roasted Lamb Shoulder with mint and pomegranate

Roast Pork Belly with, house slaw and apple compote

From the Garden

Roast Vegetable Risotto

Roasted Dukkah Pumpkin with Hommus and ratatouille

Char Siu Roasted Eggplant

Sides



Warm

Roasted chat potatoes with lemon and parsley

Roasted cauliflower with whipped feta, mint and pomegranate

Roasted heirloom carrots

Charred garden greens

Cold

Mediterranean Salad with Cucumber, Cherry tomatoes, Spanish onion and a balsamic vinaigrette

Harvest Salad with Roasted Pumpkin, Apple, Cranberries, feta and apple cider vinaigrette

Fennel, radish and radicchio salad with a miso citrus dressing

Couscous Salad with tomato, cucumber and pomegranate with citrus oil

Desserts



Pina Colada Panna Cotta with compressed pineapple and
roasted coconut

Mini Yuzu Cheesecakes

Jaffa Tarts with Whipped Chocolate ganache

Eton Mess

Gluten Free Chocolate Brownies

Salted Caramel and Popcorn slice

Extras



Supper...post dinner

\$10+GST per person
Carved Ham Station

We recommend purchasing for half your guests unless swapping out Dessert

What you need to know...

Seasonal salads and menu options will be available throughout the year. No external catering allowed with the exception of a wedding cake. All pricing is subject to GST. All wait staff, kitchen staff and bar staff are included in the catering fee. Children over 5 years of age are charged at adult prices. No children are catered for separately. All menu items are subject to change according to seasonality and availability.